

Commercial Cooking Operations

Commitment Not To Create Grease-Laden Cooking Vapours

This form is required for installations where it is proposed to use cooking appliances for food service operations involving steam and heat removal only (**Type II Cooking Operation**). The following commitment to not create grease-laden cooking vapours is given to the City of Nanaimo.

DEFINITIONS

Type I Cooking Operation means any cooking process that produces significant smoke or grease-laden vapours, and includes any equipment that has been designed by the manufacturer to be able to produce significant smoke or grease-laden vapours. A *Type I Hood* and ventilation system (compliant with *NFPA 96*) is required for this cooking operation.

Type II Cooking Operation means any cooking equipment or process that produces significant steam or heat and does not produce grease-laden vapours. A *Type II Hood* and ventilation system can be used for this cooking operation and does not need to be designed to *NFPA 96*.

NFPA 96 is the “Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations”. Kitchen systems complying with this standard typically have welded steel ductwork, a heavy-duty exhaust hood (*Type I Hood*), fire suppression underneath the hood and a make-up air system.

Type I Hood means a hood designed for grease exhaust applications in conformance with *NFPA 96* [*NFPA 96*, A.3.3.31] and constructed per *NFPA 96*, Chapter 5. Typically, the hood is externally welded so that it is liquid-tight and is of 18 gauge steel or 20 gauge stainless steel [*NFPA 96*, 5.1.1 and 5.1.2].

Type II Hood means a hood designed for heat and steam removal and other non-grease cooking operations. It is generally seamed. A condensate hood with an exhaust is a *Type II Hood*. These hoods are not applicable to the *NFPA 96* Standard.

EXAMPLES

Type I Cooking (grease or smoke):

- Pan frying (e.g. eggs, bacon)
- Frying onions in bottom of soup pot
- Deep fat frying, grilling, broiling, stir fry, braising

Type II Cooking (non-grease):

- Boiling water (e.g. potatoes, pasta, rice, poached eggs)
- Reheating pre-made soups
- Heating beverages (e.g. hot chocolate)
- Melting chocolate

Building Permit #: _____

Business Name: _____

Project Address: _____

Appliance (type of cooking equipment): _____

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Intended Use of Appliance (may attach menu):

The undersigned, building owner or appointed representative and the business operator of the Cooking Operation, acknowledges that the appliance chosen to be used has been designed with the **potential** for *Type I Cooking*. **The undersigned commits to limit all use of this appliance to *Type II Cooking*, and to obtain approval from Island Health for any alteration of a Food Premises prior to construction.**

The undersigned acknowledges that the proposed ventilation system has not been designed to comply with the requirements for a *Type I Cooking Operation* and acknowledges that, if *Type I Cooking* is conducted on the appliance, the ventilation system will be considered in an unsafe condition.

If the Cooking Operation is found by the City to be in breach of this commitment and if ordered by the City, the undersigned commits to remove the appliance until a ventilation system is installed to the satisfaction of the City of Nanaimo.

The undersigned commits to installing and maintaining a portable fire extinguisher in the kitchen area in accordance with NFPA 10, "Standard for Portable Fire Extinguishers", and the Nanaimo Fire Bylaw.

Prior to use of the appliance, the undersigned commits to ensuring that a sign, with wording as identified below, is securely mounted on the hood. The undersigned also commits to maintaining both the sign in place and its readability throughout the owner and business operator's responsibility for the Cooking Operation.

SIGN:

**COOKING CAUSING GREASE-LADEN VAPOURS IS NOT ALLOWED.
EXHAUST SYSTEM IS DESIGNED FOR STEAM AND HEAT REMOVAL ONLY.**

Building Owner/Appointed Representative (please print): _____

Signature: _____ Date: _____

Business Operator (please print): _____

Signature: _____ Date: _____

Submit this form to the City of Nanaimo, Building Inspections via email at building.inspections@nanaimo.ca. Reference the building permit number and site address in the subject line, e.g. BP123456 – 789 Main Street.

*If you have any questions or require clarification, please contact Building Inspections at 250-755-4429.
This guide should not be used as a substitute for existing building codes and other regulations.
The building owner is responsible for compliance with all codes, bylaws and other regulations.*